

## Crispy, Buttery Baklava - A Greek Dessert Classic

A Crisp, Nutty, and Syrupy Slice of the Mediterranean



**OVEN**  
**350°F**

**TIME**  
**50 min**

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### INGREDIENTS

For the Baklava:

1 package (16 oz) phyllo dough, thawed overnight in the fridge

1 cup unsalted butter, melted

2 cups mixed nuts (walnuts, pistachios, almonds), finely chopped

1 tsp ground cinnamon

... tsp ground cloves (optional)

For the Honey Syrup:

1 cup water

1 cup granulated sugar

½ cup honey (Greek thyme honey is ideal)

2 tsp vanilla extract

½ tsp lemon zest

1 cinnamon stick (optional)

### DIRECTIONS

1. **Prep & Layer the Phyllo:** Preheat oven to 350°F (175°C).
2. Butter a 9x13-inch baking dish.
3. Unroll the phyllo and keep it covered with a damp towel.
4. Layer 8 sheets into the pan, brushing each with butter.
5. **Add the Nut Filling:** Mix chopped nuts with cinnamon (and cloves, if using).
6. Sprinkle a thin layer of nuts over the phyllo.
7. Top with 2 buttered phyllo sheets.
8. Repeat layering: nuts -> 2 phyllo sheets -> nuts, for 4-5 cycles.
9. Finish with 6-8 buttered phyllo sheets on top.
10. **Score & Bake:** Cut into diamonds or squares with a sharp knife.
11. Bake for 45-50 minutes, until golden and crisp.
12. **Make the Syrup:** In a saucepan, simmer water + sugar for 10 minutes.
13. Stir in honey, vanilla, lemon zest, and cinnamon stick.
14. Simmer for 10 more minutes, then strain.
15. **Soak the Baklava:** Immediately pour hot syrup over the hot baklava (listen for the sizzle!).
16. Let cool completely for at least 4 hours to soak and set.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-buttery-baklava-a-greek-dessert-classic/>